

Video: How to make mac and cheese

Video Source: <https://youtu.be/YxVZuuxxXxk> (3:19)

- Step 1: Add variety of _____
- Step 2: Boil _____
- Step 3: Cook the pasta until it is _____
- Step 4: Make the _____
- Step 5: Melt the _____ and add a little _____
- Step 6: Whisk then add _____
- Step 7: Add seasonings and _____
- Step 8: Drain the _____ and add to the sauce and stir
- Step 9: Transfer to baking dish and add _____ and/or breadcrumbs on top and bake.

How to make vanilla ice cream in a Cuisinart ice cream maker

Video Source: <https://youtu.be/gRszz1Xs-pl> (2:21)

Basic ingredients:

- 1.
- 2.
- 3.
- 4.

Video: \$4 Cheesecake Vs. \$70 Cheesecake

Source: <https://youtu.be/dJfKOVHEnq>

At the first cheesecake bakery, the owner mentions why she couldn't tap dance while her mother's cheesecake was in the oven. She explains that too much movement can make the cheesecake _____.

Cheesecake Fact:

In 2013, the world's largest cheesecake weighed: _____ lbs.

The second location is a _____ house called _____.
"Heaven on a Plate" for \$ _____.

They Brulee the top with a kitchen blow torch. This makes it _____.

Name _____

Period _____

Cooking with Dairy:
Video Demonstrations, Procedures and Facts

Video 1: *How to Make the Perfect Cheesecake.* Video Source: <https://youtu.be/aPd32ubhN7U> (12:50)

Cheesecake Crust:

What are some of the different types of crusts that she mentions in the video?

- a.
- b.
- c.
- d.

To make the crust she uses 1 ¼ cup of graham cracker crumbs. She says that this is usually equal to how many packages of graham crackers?

Instead of using a food processor to make the graham crackers into crumbs, an easy and simple way is to use a _____ and then use a _____ to crush up the graham crackers.

The only 2 other ingredients besides the graham cracker crumbs is _____ and melted _____.

The pan you use for making cheesecake is called a _____ pan. This type of pan is unique because _____

Do you bake the crust before adding the cheesecake mixture? _____ -

What are the 2 things need to be done after the crust is cooked and put aside to cool:

- 1.
- 2.

What does the water bath (water in a pan) in the oven do? _____

What Chef does she mention that she got the egg mixing method from? _____

In the video she is making NY style cheesecake. What ingredients are there besides anything used to make crust?

- 1.
- 2.
- 3.
- 4.

All ingredients for cheesecake filling should be at _____ before using them.

In summary, what have you learned throughout the video that are some tips for a perfect cheesecake without any cracks?

- 1.
- 2.
- 3.